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L3: Entry 1 of 1

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TITLE: Treatment of vegetable oils or animal fats with sulfur or nitrogen donor compounds for animal food flavorings

Series Code and Application Number:

09/993048

Summary of Invention Paragraph:

[0028] The types of fatty acids which are of interest herein (and in nature) are hydrocarbon molecules which have a carboxylic acid group at one end. A carboxylic acid group, R--COOH, readily releases its hydrogen proton, thereby forming the resulting anion, R--COO.sup.-. When a carboxylic acid group on a fatty acid molecule reacts with one of the hydroxy groups on glycerol, the hydroxy group (from the glycerol) and the hydrogen proton (from the carboxylic acid group of the fatty acid) combine to form a water molecule, which is released. The type of covalent bond that is formed between the glycerol molecule and the fatty acid is generically called an ester bond; in an ester bond, a single carbon atom is double-bonded to a first oxygen atom which is not in the main chain, and single-bonded to a second carbon atom which is part of the main chain. Three ester bonds are present in the triglyceride molecule shown below.

Detail Description Paragraph:

[0064] Second, as described in more detail elsewhere, it is not necessary to use sodium sulfide as the sulfur donor compound; however, sodium sulfide provides a highly effective and relatively inexpensive ingredient which is not difficult to work with, so it is a preferred ingredient, and was used as the sulfur donor in all tests described in the Examples.

## CLAIMS:

8. A palatability enhancer for an animal food, comprising a mixture of (a) a first palatability enhancer ingredient, created by the method of claim 1, and (b) at least one second palatability enhancer ingredient.

9. A palatability enhancer of claim 8, wherein at least one second palatability enhancer ingredient is prepared by hydrolytic fermentation of at least one type of cohesive animal tissue.

18. A palatability enhancer for an animal food, comprising a mixture of (a) a first palatability enhancer ingredient, created by the method of claim 11, and (b) at least one second palatability enhancer ingredient.

19. A palatability enhancer of claim 18, wherein at least one second palatability enhancer ingredient is prepared by hydrolytic fermentation of at least one type of cohesive animal tissue.

22. A palatability enhancer for an animal food, comprising a mixture of (a) the cooked product of claim 22, and (b) at least one second palatability enhancer ingredient.

[Previous Doc](#)    [Next Doc](#)    [Go to Doc#](#)